# CELEBRATIONS, EVENTS & SEMINARS

## IN THE VENUES OF

## SCHLOSS QUADRAT

For celebrations in the Schlossquadrat, you have **five different restaurants** and **four of Vienna's most beautiful beer gardens** at your disposal – versatile locations for birthdays, weddings, company parties or seminars in a special atmosphere.

With an **aperitif reception**, we create a beautiful, stylish start to the event and ensure a special, festive atmosphere right from the beginning.

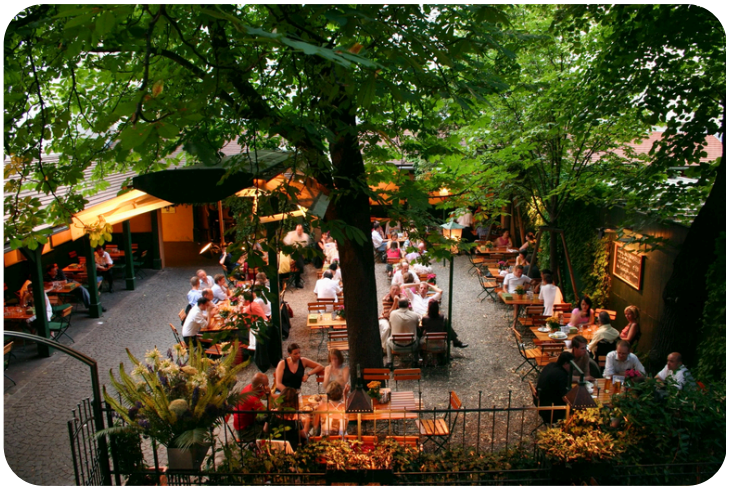
We offer a **variety of menus and buffet options** for your event.
This gives you the opportunity to tailor the culinary concept to the occasion and atmosphere of your celebration – whether a classic menu or a buffet where guests can freely sample a variety of dishes.

We are happy to accommodate **individual requests**.
Whether it's a whole **prime rib, special delicacies** or **rare large bottles** for a special occasion – many things are possible to give your celebration a personal touch.

Silberwirt



One of 4 outdoor dining areas



# Beverage packages

For your event, we offer three beverage packages that create a perfectly relaxed setting for your celebration.
This way you can choose the right offer for your occasion and let your guests enjoy the evening without any hassle.

**We are happy to accommodate individual requests to ensure that the beverage concept perfectly suits your event.**

| | | 3 hours, price per person |
|---|---|---|
| Basis | Non-alcoholic<br>Margaretner draft beer<br>House wine white/red<br>(Aperitif reception +6) | 20 |
| Classic | **Prosecco reception** (with grissini & olives)<br>(including beer, wine, soft drinks, and much more)<br>Non-alcoholic<br>Margaretner draft beer<br>2 bottles of wine (as per list)<br>Coffee & tea | 32 |
| Exclusive | **Champagne reception** (with grissini & olives)<br>(including beer, wine, soft drinks, and much more)<br>Non-alcoholic<br>Margaretner draft beer<br>2 bottles of wine (as per list)<br>Coffee & tea<br>Digestif & schnapps (as per list) | 44 |

*Simply extend good times*

**Hourly upgrade per hour**
Basic: +7
Classic: +10
Exclusive: +14

For more information, please contact us here:
*info@schlossquadr.at*

# Celebrations at the Silberwirt

The Silberwirt, as a typical Viennese inn, is the perfect place for events where **Viennese tradition, a cozy atmosphere and excellent cuisine** come together.

Attentive, family-oriented service, a well-maintained and cozy atmosphere, and one of **Vienna's most beautiful beer gardens** under old linden and chestnut trees create the ideal setting for celebrations, parties, and special occasions.

# Menu of choice I

***Choose 1-2 dishes for each course***

**Optional**
Bread rolls with spreads

| | | | |
|---|---|---|---|
| 1. course | **Cherry tomato soup**<br>*(vegan without pesto)*<br>Basil pesto | **Beef soup**<br>with sliced pancakes | **Liver dumpling soup** |
| 2. course | **Baked pork schnitzel**<br>*from the pork loin*<br>mixed salad | **Baked spinach and cheese dumplings**<br>Tomato-pesto sauce & parmesan | **Grilled pollock fillet**<br>Mascarpone tagliatelle on herb sauce |
| 3. course | **Nougat dumpling**<br>in buttered breadcrumbs with wild berry compote | **Pancakes with homemade apricot jam**<br>2 pcs. | **Cheese platter**<br>roasted pumpkin seeds |

30 per person,
minimum 15 people,
including bread rolls +3 per person

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# Menu of choice II

***Choose 1-2 dishes for each course***

Optional
Bread rolls with spreads

| | | | |
|---|---|---|---|
| 1. course | **Creamy pumpkin soup**<br>with herb croutons | **Clear beef soup**<br>with semolina dumplings | **Colorful salad plate**<br>with radishes, cress & herbs |
| 2. course | **Silber's Onion Roast**<br>*grass-fed beef*<br>Onion sauce<br>fried potatoes<br>fan-shaped gherkins<br>fried onions | **Red catfish**<br>*Gut Dornau*<br>Beetroot-apple-buckwheat risotto I nut butter | **Silber's porcini mushroom dumplings**<br>fried porcini mushrooms I brown butter I cress |
| 3. course | **Warm white chocolate soufflé**<br>with raspberry sauce I dark chocolate cream | **Viennese apple strudel**<br>homemade vanilla ice cream I whipped cream | **Cheese platter**<br>with roasted pumpkin seeds |

38 per person,
minimum 15 people,
including bread rolls +3 per person

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# Menu of choice III

***Choose 1-2 dishes for each course***

**Optional**
Bread rolls with spreads

| | | | |
|---|---|---|---|
| 1. course | **Smoked salmon tartare**<br>avocado cream I salmon caviar and arugula | **Beef carpaccio from Austrian young cattle**<br>Parmesan I arugula honey mustard | **Goat cheese herb balls**<br>Marinated Hokkaido pumpkin I arugula garlic croutons |
| 2. course | **Consommé**<br>herb pancake strips vegetables and beef | **Styrian Riesling wine soup**<br>Truffle pesto | **Clear vegetable soup**<br>Pofesen (a type of Austrian pancake) vegetable strips |
| 3. course | **Rib-Eye Steak**<br>*from Angus cattle*<br>pink peppercorn cognac sauce I truffled potato gratin I roasted vegetables | **Grilled pork medallions**<br>*from the Waldviertel Duroc pig*<br>celery root cream romanesco-roses | **Fried pike-perch fillet**<br>tomato risotto chervil sauce |
| 4. course | **Vegan chocolate mousse**<br>Wild berries served in a glass | **Homemade chocolate crepes**<br>Chestnut-marzipan filling vanilla ice cream wild berry compote | **Austrian & French cheeses**<br>roasted pumpkin seeds fig mustard |

52 per person,
minimum number 25 people,
including bread rolls +3 pP

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# Buffet Italia

## Antipasti

**Prosciutto San Daniele e melone** (San Daniele prosciutto with cantaloupe)
**Antipasti Margareta -** Salami, marinated sardines with onions, pine nuts and raisins, Parmesan cheese, homemade marinated zucchini, onion and peperonata
**Vitello tonnato -** Pink roasted veal rump with tuna sauce and capers
**Insalata di rucola con parmigiano -** Arugula salad with freshly grated Parmesan cheese
**Zuppe Crema di Pomodoro -** Cream of tomato soup Pasta Penne all'arrabbiata (with spicy tomato sauce)
**Organic spaghetti frutti di mare -** Shrimp, clams, prawns and squid Lasagne al forno

## Secondi Piatti

**Pollo al rosmarino -** Roast chicken with rosemary
**Cervo in agrodolce -** Tuscan venison ragout in red wine and chocolate sauce
**Calamari alla griglia e salsa alle erbe -** Grilled squid in herb sauce. Side dishes: Rosemary potatoes, polenta

## Desserts

**Homemade tiramisu**
**Profiteroles** (vanilla-filled choux pastry with chocolate sauce)
**Cheese platter** with mozzarella, Bel Paese, Taleggio, Dolcelatte, Parmigiano Reggiano, and Tuscan bread

Price per person: 38 (including cover charge and cloth napkin)
Minimum number of people: 30

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# Buffet International

SILBERWIRT

## Antipasti

**Prosciutto with melon**

**Cold baked chickpea balls** with sesame hummus sauce

**Mediterranean eggplant spread** with black olives

**Smoked salmon** with arugula and dill yogurt sauce

**Penne salad in sour cream dressing** with shrimp and pesto

**Salad Niçoise** with tuna, peppers, onions, olives, olive oil and balsamic vinegar

**Bread specialties and baguette**

## Warm meals

**Warm roast beef** with foil-baked potatoes and herb cream sauce

**Grilled pike-perch fillet** with bell pepper and zucchini vegetables and buttered rice

**Baked spinach dumplings** with pesto and tomato sauce

**Tandoori-marinated chicken breast** served in a creamy and spicy sauce

**Makhani-Sauce** with jasmin rice

## Salad

**Tomato salad**

**Potato salad**

**Tzatziki**

**Leafy salads** with vinegar and oil dressing

## Desserts

**Homemade tiramisu**

**Chocolate mousse**

**Homemade strawberry and nougat dumplings** in hazelnut crumbs

**Exotic fruit salad** with mango, Hawaiian pineapple, lychees and oranges

**French and Austrian cheeses**

Price per person: €41 (including place setting and cloth napkin)
Minimum number of people: 30
For more information, please contact us here: info@schlossquadr.at

# Vienna buffet

SILBERWIRT

## Cold platters, finely garnished

**Wachau ham**

**Old Viennese roast carpaccio** with horseradish mustard sauce

**Viennese cured ham**

**Sliced beef with a sour vinaigrette, onion and pumpkin seed oil**

**Liptauer cheese spread**

**Pumpkin seed spread**

various Austrian **bread types**

## Salad

**Viennese potato salad**

**Mixed leaf salads**

**Creamed cucumber salad**

**Bacon and cabbage salad**

## Hot meals

**Boiled rump roast** with rösti, apple horseradish and chive sauce

**Baked ham and noodle casserole**

**Small Wiener schnitzel** (pork and chicken) with parsley potatoes

**Baked vegetables** with garlic cream and cocktail sauce

**Vegetable stir-fry** with potato dumplings (vegan)

## Dessert

**Variation of quark and apple strude**l with whipped cream

**Chocolate mousse** (vegan) with wildberry ragout

Price per person: 33 (including cover charge and cloth napkin)
Minimum number of people: 25

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# INFO

# Seminars

**For seminars, press conferences and presentations, there are suitable locations in the Schlossquadrat for up to 120 people.**

## Hofstöckl

Particularly popular for seminars, press conferences and business meetings is the Hofstöckl in the inner courtyard of the house at Schlossgasse 21 – a separate venue with an elegant ambience.

## Gergely's

The most exclusive restaurant in the Schlossquadrat complex offers a unique ambiance with its ancient vaulted ceilings. The restaurant area seats 50 people, with theater-style seating available for up to 70. The bar area, located two steps higher, is ideal for standing receptions, coffee breaks, and finger food buffets, for example, during breaks or after presentations. In summer, the idyllic courtyard garden is also a perfect setting.
Room rental upon request.

**Technology**

Standard: Flipchart, screen. Additional charges apply for: copier, sound system, video projector.

**Parking spaces**

Parking garage at the nearby Mittersteig (hourly parking also possible). Street parking is relatively readily available during the day; short-term parking zone from 8 am to 10 pm.

**Public transport: U-4 Pilgramgasse (150 m), bus 13A, 59A, 12A**

# Catering

Price per person

| | | |
|---|---|---|
| **Breakfast** | Coffee machine in the room<br>Tea, oranges & soda<br>bread rolls & pastries (2 of each) | 15,- |
| **Lunch** | **2-course menu**<br>including a non-alcoholic beverage<br>*(to be selected from menu option 1)* | Silberwirt 20,-<br>Tratt. Margareta 20,- |
| **Afternoon snack** | Bread rolls (2 each),<br>Coffee machine & tea | 12,- |

Full board (all 3 packages)
€ 40
instead of €47

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